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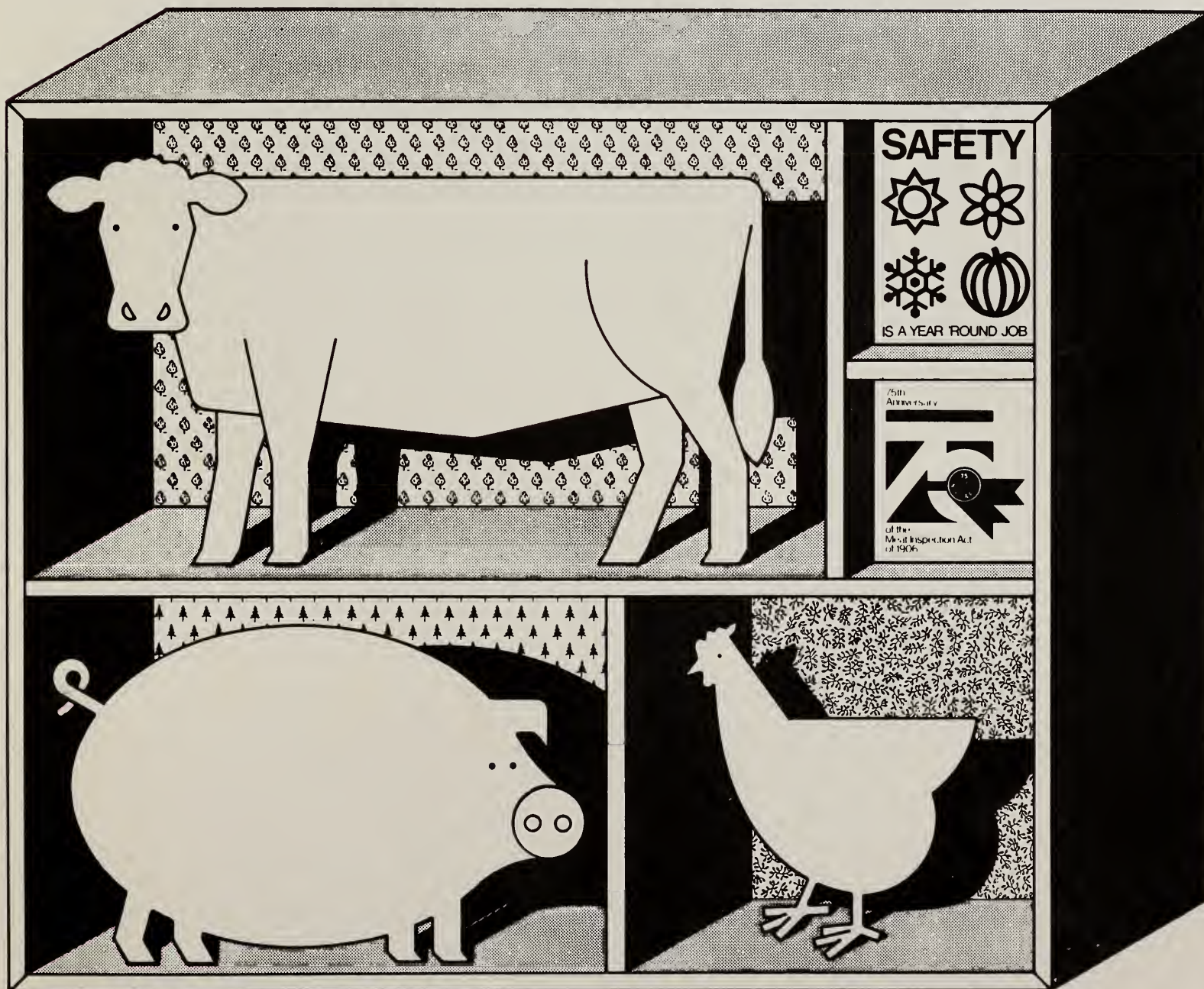
Meat and Poultry  
Inspection  
Program

May 1983

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# Issuances of the Meat and Poultry Inspection Program



RESEARCH  
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FIELD OF  
MEDICAL  
RESEARCH





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UNITED STATES DEPARTMENT OF AGRICULTURE  
Food Safety and Inspection Service  
Meat and Poultry Inspection  
Washington, D.C. 20250

## Meat and Poultry Inspection Manual

Date: May 1983

Change Number: 83-5

### MAINTENANCE INSTRUCTIONS

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THE UNIVERSITY OF CHICAGO

DEPARTMENT OF CHEMISTRY

RESEARCH REPORT

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assure product compliance. Refer to applicable "quality control procedures" (net weight, vignettes, etc.) described in this manual. The inspector shall assure that a label offered for use at an establishment is:

1. Approved according to regulations.
2. Used on product for which approved.
3. Placed on product or container so that required features appear on principal display panel.
4. Used on product offering sufficient contrast in color so that required features on transparent coverings are prominently displayed.
5. Printed with permanent ink with all required features clearly legible.
6. Not causing product adulteration or contamination. For example, water or fat-soluble ink may be transferred to product. Paper or other substances constituting the label may contaminate the product through disintegration, presence of soluble components, etc.

#### (b) Use of Approved Labels

(1) **Meat.** An approved label, bearing a product or ingredient origin statement, may be used by an establishment only after the inspector determines that the statement is accurate. If the inspector is unable to verify such statement accuracy, he withholds the labels.

Procedures used by the inspector for this determination must assure accuracy without resulting in increased inspection control, or routines required to assure product compliance.

(2) **Poultry.** Geographical terms. If a processor procures live poultry from several States and wishes to use geographical terms during processing, he must keep live poultry and resulting product segregated according to the State where live poultry was raised. He also must furnish the inspector with acceptable documentary evidence (statement from grower, sales slips, etc.) of live poultry's origin so that the inspector can verify label accuracy. When not satisfactorily

shown that certain poultry was raised in a certain locality, the inspector cannot permit origin labeling of the same.

#### (c) Transfer of Approved Labels

When the IIC of one official establishment authorizes shipment of labels, wrappers, and containers bearing official marks (with or without the establishment number) to another official establishment, three copies of MP Form 441, Permit to Ship Meat or Poultry Labels Between Official Establishments, will be prepared. The original MP Form 441 and a copy of each label will be mailed to the IIC at the authorized destination. The duplicate and one copy of each label will accompany the shipment and the triplicate and one copy of each label will be retained in the Inspector's files at the originating establishment.

## LABEL FEATURES

### Subpart 17-B

(Regs: M-317, 318; P-Subpart N,P,T.)

## 17.8 NAME OF PRODUCT

### (a) Common Name

When deciding on a common name for a finished product, consumer's knowledge should be considered. For instance, in packing industry, "picnic" is the common name for a product, but since it is not well known to the public as such, it must be described as "pork shoulder picnic."

### (b) Accurate Information

The name used to designate an article should be the common name, if any, and one which clearly describes the finished product. For example, a product labeled "beef and gravy,"



"pork and gravy," "pork with barbecue sauce," "meat balls with gravy," etc., should contain more meat or meat balls than gravy or sauce in finished product. If upon examining representative samples of finished product the inspector finds more gravy and sauce than meat, names such as "gravy and beef," "gravy and pork," "barbecue sauce with pork," and "gravy with meat balls" would be accurate and informative.

When meat roll products are used for preparing established and/or standardized meat food products, product's label should indicate the same. For example, if beef roll is used as source of meat in dinners, the label designation for product name would be "beef roll dinner," or "beef (beef chunked and formed, chopped beef added as a binder containing 5 percent of a solution of water, salt, and sodium tripolyphosphate) dinner."

## 17.9 INGREDIENTS

### (a) Order of Predominance

Ingredient statement shall show ingredients listed in the descending order of their percentages according to amounts used in product preparation, rather than in order of predominance in finished product. For example, cooked sausage may contain 10 percent added water; however, it is customary to use more water in its preparation. In such case, water must be declared in the ingredients statement in order of its predominance by comparison with other ingredients.

### (b) Minimum or Maximum Quantities

When certain fixed minimum or maximum quantities or particular ingredients are prescribed in the composition of designated product, strict adherence to the requirements must be obtained. Laboratory analysis may be obtained when necessary. Plant's figures alone should not be relied on.

### (c) Tags, Tissue Strips, Brands

When tags, tissue strips, brands, etc., are used to apply ingredients

statement, only applicable required markings should be included. However, if nonrequired features are added, all applicable required labeling features should be shown. For example, if product name is added on a tag bearing the list of ingredients in bologna, that side of the tag bearing the two features should be completed by adding firm's name and address.

### (d) Vignette

Product shall comply with quality characteristics of the vignette (see Subpart 18-L).

### (e) Ingredient Listing; General Terms

Use of the following general terms should not be construed to invalidate approval of labels bearing more specific ingredient declaration, nor to prevent use of such designation when desired by the establishment.

#### (1) Pork, beef, veal, mutton, goat

meat. These terms are acceptable regardless of the anatomical derivation of the meat, except that tongues and hearts should be specifically named; for example, "pork tongues" and "beef hearts."

A declaration such as "beef cheeks" or "pork cheeks" should be used for untrimmed cheeks; that is, cheeks with glandular material attached.

STS may require specific declaration for meat ingredients on labels for certain products such as chili con carne, chili con carne with beans, corned beef hash, ham spread, and fabricated fresh meat items (hamburger, chopped or ground beef, and steaks).

#### (2) Meat byproducts.

Byproducts such as tripe, livers, fat, etc., must be individually declared.

#### (3) Pork fat.

Pork fat should be declared as such in the ingredients statement. To distinguish between pork and pork fat, skinned pork jowls may be declared as "pork," but clear fatbacks and clear shoulder plates must be declared as "pork fat."

(4) Smoked Meats. Smoked ham or bacon, used in fabricated product should be declared in the ingredient statement as "smoked pork," "ham," or "bacon."





**17.19 PROTECTIVE COVERING (Poultry)****(a) Multiple Unit Containers**

(1) **Exemption.** Under provisions of PPIA, protective covering used on products in multiple unit containers may be exempt from labeling requirements of immediate containers specified in the regulations. Under certain circumstances some protective coverings are considered immediate containers; under different circumstances they are regarded only as protective product coverings.

**(2) Institutional distribution.**

When plastic film bags or cardboard cartons are used for protecting poultry sold to institutions--hotels, hospitals, restaurants, Government--or for export, they are exempt from the mandatory labeling of immediate containers. However, if product packed in such containers is diverted to retail channels and displayed for sale, or is sold to household consumer, it would be in violation of the PPIA.

Such violation could result in criminal prosecution of responsible person, and in a requirement that involved plant would place all mandatory information on containers subsequently packaged.

**(b) Immediate Containers**

When, because of use and location in distribution, protective coverings are regarded as immediate containers, they must bear all labeling features required for immediate containers.

Tray packs, etc. Tray packs are considered consumer packages and shall contain labeling applicable to immediate containers.

Similarly, where protective coverings are used in multiple-or single unit packs, box-or case-end label for outside container shall bear information applicable to immediate containers.

**17.20 DECEPTIVE PACKAGING**

Containers made, formed, or filled which will be misleading to the consumer or create unfair competition in the market place are termed **misbranded** by both the Meat Inspection Act and the Poultry Products Inspection Act. An example is a carton, pouch, or bag which has an excessive amount of free space in the package.

Inspectors should be especially watchful of such practices and caution plant management concerning any product that is deceptively packaged. Where there is disagreement between FSIS inspectors and plant management as to whether or not a package is deceptive, samples and an explanation of the circumstances may be submitted to the Processed Products Inspection Division (PPID), Processing Procedures Branch, FSIS, MPITS, U.S. Department of Agriculture, Washington, DC 20250, for review and evaluation.

**FILING OF LABELS****Subpart 17-E**

(Regs: M-317; P-Subpart N,P,T)

**17.22 UNIFORM SYSTEM**

A uniform label filing system--as outlined in this Subpart--aids inspectors in properly filing all approved labels and marking materials for easy reference and monitoring.

**(a) Filing Cabinet; Separate File**

Labeling and marking materials should be filed and maintained in the inspector's office in filing cabinets.

A separate file is maintained for each official plant.

**(b) Chronological and Alphabetical Order**

Labels are filed in chronological order with last approval in front.

Files are subdivided alphabetically with material filed under appropriate

letter according to product name. For example, under B--bacon, bologna, brains, braunschweiger, breaded chicken parts, corned beef, pork shoulder butt, beef and gravy; under C--capocola, cervelat, chicken a la king, cutlets (pork, veal, etc.), chili con carne; under M--luncheon meat, meat food product (potted, deviled, etc.); under P--pepperoni, pudding (liver, tongue, blood, etc.); under S--salad (chicken), shortening, steaks, pork sausage, polish sausage, vienna sausage, soups; and under T--tongue, thuringer, tails, (pig, ox, and ox tail joints, turkey rolls, turkey tails. Material that cannot be readily classified alphabetically is filed under "miscellaneous." Very few items are in this class. Other file subdivision is not necessary. Distinction is not made in various types of labeling material--inserts, wrappers, brands, etc.

All correspondence pertaining primarily to labeling or marking devices should be filed with related material. If a letter concerns more than one label, a cross reference is noted on the label.



## APPROVED WAREHOUSE (MEAT)

## Subpart 18-N

(Regs: M-307, 308, 318)

Control over handling federally inspected product at approved warehouses assures product identification and wholesomeness.

**18.73 APPROVAL; CLASSIFICATION**

Upon approval, a warehouse may handle unpackaged primal or wholesale cuts, animal byproducts for certified animal food, fresh pork for trichinae treatment, and beef passed for refrigeration.

**(a) Application**

To obtain approval, warehouse owners or operators must send a completed MP Form 225 to RD.

**(b) Survey**

The area supervisor or his designee shall survey the warehouse and report findings and recommendations to the regional office.

**18.74 FACILITIES, EQUIPMENT, SANITATION****(a) General**

Warehouse facilities, equipment, and sanitation--outside premises (driveways, parking areas, loading and unloading docks), floors, walls, ceilings, water supply, lighting, ventilation, equipment, dressing and rest rooms, drinking fountains, handwashing facilities, lockers, waste disposal, personal hygiene, insect and rodent control, etc.--shall comply with Subparts 7-A, 8-B, 8-C, 8-D, 8-E, and 8-G in areas where meat products are handled or stored.

**(1) Refrigeration.**

**(i) Thermometers.** Each room must have a thermometer or other easy-to-

read temperature measuring device. Thermometer sensing element and other temperature measuring devices must provide representative temperature readings throughout storage areas. Indicating thermometers should be read and recorded by warehouse employee at least daily. Each temperature chart shall be dated and show the time of each temperature reading.

**(ii) Frost, defrosting.**

Frost (snow) on coils shall not become excessive. When overhead coils in storage rooms are defrosted, frozen foods shall be protected from moisture contamination.

**(iii) Certified pork.**

Warehouses intending to freeze pork to be certified as trichinae free must provide separate areas equipped with acceptable temperature recording devices and facilities to allow for adequate MPI security of product and recording devices. For further requirements see § 318.10(c)(2) and § 325.7(b) of the Federal meat inspection regulations.

**(iv) Beef passed for refrigeration.**

Cysticercosis beef passed for refrigeration may be shipped under official seal to approved warehouses for treatment. The warehouses must provide separate areas equipped with acceptable temperature recording devices and facilities to allow for adequate MPI security of product and recording devices. For further requirements see § 311.23(a)(2) and § 325.7(b) of the Federal meat inspection regulations.

**(2) Sanitation Responsibility.**

Management is responsible for warehouse sanitary maintenance, and for designating a competent employee with responsibilities over cleanup operations to assure all areas are kept clean.

**(b) Additional Requirements**

An approved warehouse must also

have:

1. At least one designated room for storage of unwrapped product. If necessary, such room may also be used for packaged product.

2. A properly drained room or area, with cold and hot water for cleaning trucks, racks, etc.

3. A designated area--with water, acceptable table and adequate lighting--for product reconditioning. Handwashing facilities are unacceptable for washing product (see Subpart 7-B).

Ice glazing. With advance notice to the area supervisor, ice glazing frozen meat products may be conducted in an approved warehouse. It is usually done by dripping or spraying frozen meat cuts with water to obtain a surface ice coating. Soiled or otherwise contaminated product shall not be ice glazed (see Subpart 18-D).

### 18.75 SEAL BREAKING

#### (a) Designated Employee

Warehouse operators must designate one or more employees, acceptable to the area supervisor, to break seals and sign shipping papers. Such employees can only break company or warehouse seals on incoming shipments.

#### (b) Inspector

Official seals securing restricted product and approved warehouse seals, covering shipments of meat byproducts for certified pet food, when used to certify product entering an official plant or a certified animal food plant are to be broken only under inspector's supervision. The approved warehouse may print warning tags to deter breaking by other employees.

### 18.76 SHIPPING, RECEIVING

#### \* (a) Identification of marked product

Unpackaged, marked federally inspected product may be shipped from an official plant or port of entry to an approved warehouse. Warehouse

employee(s) should record (1) date of arrival; (2) carrier; (3) shipper and his official plant, or name of shipper or importer for imported meat; (4) warehouse customer record for whom the meat is stored; (5) a description of the meat; (6) quantity in the lot; (7) warehouse lot number.

Each lot of inspected and passed product from an approved warehouse for entry into another approved warehouse or official plant must be accompanied by a warehouse certification waybill or a serially numbered printed shipping form. The shipping form shall have:

1. Date.
2. Printed form number.
3. Seller.
4. Consignee.
5. Warehouse lot number.
6. Name and number of official source from which product originated (not necessary if on receiving form).
7. Name of carrier.
8. Name and number of approved warehouse.
9. Date of shipment.
10. Title and signature of designated employee.

#### (b) Identification of Unmarked Product

Unmarked product can be removed from properly marked containers under the provisions of the identification service outlined in Section 350.3(a) of the Voluntary Inspection and Certification Service of the Meat and Poultry Regulations. The product would then be held under security in a manner to maintain identity (caged and locked, separate rooms and locked, crossed taped and stamped).

Removal from the secured area would be carried out under the provisions of the identification service. Only those products that had maintained their identity as a federally inspected product would be permitted to be shipped.

Product shipped in unmarked or unlabeled containers must be under



- \* government seal implemented through
- \* the identification service with an
- \* MP Form 408.
- \* The product may be branded or
- \* placed in properly labeled
- \* containers under the identification
- \* service and moved in accordance with
- \* Part 18.76(a) of the Meat and
- \* Poultry Inspection Manual.

\* (b) Animal Food

Shipping denatured byproducts for certified pet food shall be done under plant seal and MP Form 508. However, direct shipment of undenatured byproduct for certified pet food may be done as outlined in the regulations (325.11(f)).

#### 18.77 LOT IDENTIFICATION

Each lot of product received by warehouse must be properly identified. Unwrapped marked product shall be properly segregated and identified.

Lot number. Lot number shall be stamped on every carton in the lot of properly marked containers of lungs or other identified animal byproducts received under company seal from a federally inspected plant for certified pet food.



UNITED STATES DEPARTMENT OF AGRICULTURE  
Food Safety and Inspection Service  
Meat and Poultry Inspection  
Washington, DC 20250

MEAT AND POULTRY INSPECTION REGULATIONS

Date: MAY 1983                      Change Number: 83-5

MAINTENANCE INSTRUCTIONS

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SUBCHAPTER A - MEAT INSPECTION REGULATIONS

181 and 182 . . . . . 181 and 182

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Effective Date:

Withdrawal of Czechoslovakia  
from the List of Countries  
Eligible for Importation: 4/29/83





(§ 327.2(a)(3) continued)

in his judgment, delay in terminating its eligibility could result in the importation of adulterated or misbranded product. Certifications of official establishments by the responsible official of the foreign meat inspection system shall be in the following form:

#### FOREIGN OFFICIAL MEAT ESTABLISHMENT CERTIFICATE

I hereby certify that the establishment(s) listed below fully comply (complies) with requirements of (specify foreign country) at least equal to all the inspection, building construction standards, and other requirements for the slaughter and preparation of the carcasses, parts thereof, meat and meat food products of cattle, sheep, swine, goats, and equines applied to official establishments in the United States under the Federal Meat Inspection Act and otherwise meet (meets) the requirements of § 327.2(a) of the regulations governing meat inspection of the U.S. Department of Agriculture.

Control numbers	Name	Address
.....	.....	.....
.....	.....	.....
.....	.....	.....

Date.....

Signature.....

Official Title.....

(4) Product of cattle, sheep, swine, and goats from foreign countries not listed in paragraph (b) of this section and product of equines from countries not listed in paragraph (c) of this section is not eligible for importation into the United States, except as provided by § 327.16 or § 327.17. The listing of any foreign country under this section may be withdrawn whenever it shall be determined by the Administrator that the system of meat inspection maintained by such foreign country does not assure compliance with requirements at least equal to all the inspection, building construction standards, and other requirements of the Act and the regulations in this subchapter as applied to official establishments in the United States; or that reliance cannot be placed upon certificates required under this part from authorities of such foreign country; or that, for lack of current information concerning the system of meat inspection being maintained by such foreign country, such foreign country should be required to reestablish its eligibility for listing.

(b) It has been determined that product of cattle, sheep, swine, and goats from the following countries, covered by foreign meat inspection certificates of the country of origin as required by § 327.4, except fresh, chilled, or frozen, or other product ineligible for importation into the United States from countries in which the contagious and communicable disease or rinderpest, or of foot-and-mouth disease, or of African swine fever exists as provided in Part 94 of this title, is eligible under the regulations in this subchapter for importation into the United States after inspection and marking as required by the applicable provisions of this part.

(§ 327.2(b) continued)

Argentina.  
Australia.  
Austria.  
Belgium.  
Belize.  
Brazil.  
Bulgaria.  
Canada.  
Colombia.  
Costa Rica.

\* \*\*\*

Denmark.  
Dominican Republic.  
El Salvador.  
England and Wales.  
Finland.  
France.  
Germany (Federal Republic).  
Guatemala.  
Haiti.  
Honduras.  
Hungary.  
Iceland.

Ireland (Eire).  
Italy.  
Japan.  
Luxembourg.  
Mexico.  
Netherlands.  
New Zealand.  
Nicaragua.  
Northern Ireland.  
Norway.  
Panama.  
Paraguay.  
Poland.  
Republic of China (Taiwan).  
Romania.  
Scotland.  
Spain.  
Sweden.  
Switzerland.  
Trust Territory of the Pacific Islands.  
Uruguay.  
Venezuela.  
Yugoslavia.

(c) It has been determined that product of equines from the following countries, covered by foreign meat inspection certificates of the country of origin as required by § 327.4, is eligible under the regulations in this subchapter for importation into the United States after inspection and marking as required by the applicable provisions of this part.

Argentina.  
Canada.  
Mexico.

New Zealand.  
Paraguay.

§ 327.3 No product to be imported without compliance with applicable regulations.

(a) No product offered for importation from any foreign country shall be admitted into the United States if it is adulterated or misbranded or does not comply with all the requirements of this subchapter that would apply to it if it were a domestic product.

(b) No fresh or cured meat or meat trimmings in pieces too small to permit adequate inspection upon arrival shall be admitted into the United States. Individual pieces or trimmings must not be smaller than 2-inch cubes or pieces comparable in size. Except as provided in paragraph (c) of this section, processed meat food products prepared with meat pieces smaller than 2-inch cubes or pieces comparable in size shall not be permitted entry except under the following conditions:



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Department of Agriculture**

**Food Safety and Inspection Service  
Washington, D.C.  
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